

2004 CABERNET SAUVIGNON



Margaret River has always been famous for the Bordeaux varieties of Cabernet, Merlot and Malbec. Cabernet is more robust, with consistently good quality, given the temperate ripening conditions. Merlot and Malbec prefer the cooler, less exposed vineyard sites. The small portion of Merlot and Malbec help soften the tannin profile on the palate and give a perfumed floral lift to the nose. The philosophy behind Vasse Felix Cabernet is to blend from various growers from the Margaret River subregions, providing differences in terms of tannin structure, fruit profile and overall quality. Blending these subregions, we create a true Margaret River 'Regional' style and provide consistency from year to year. A small portion of Mount Barker and Frankland River Cabernet Sauvignon may also be added to further improve the complexity of the wine and provide an earthy, mineral streak to the blend.

TASTING NOTES

APPEARANCE Deep ruby colour with bright red hues.

NOSE Cassis liqueur, black currants, mulberries, menthol and dark chocolate.

PALATE Well balanced with soft supple tannins, sweet fruit and elegant acid structure.

WINEMAKER COMMENTS

A deep ruby colour with bright red hues with a classic, deeply concentrated nose of cassis liqueur, black currants, mulberries, menthol and dark chocolate. The nose is a reflection of the ripeness and generous fruit depth coming from the 2004 vintage. The wine is well balanced with soft supple tannins, sweet fruit and elegant acid structure. The refined palate offers a full bodied rich wine yet well harnessed and controlled by fine chalky tannin structure and raspberry conserve like acid. An opulent and varietal Cabernet that was made possible by near perfect vintage conditions, strategic vineyard selection and blending. This wine is best consumed within 6-8 years from bottling.

VINTAGE DESCRIPTION

2004 vintage in Margaret River was near perfect for reds in terms of quality and yield. A cool spring/summer promoted slow growth and highly concentrated fruit flavours. A long warm Autumn ensured ideal sugar/acid/alcohol ratios. Irrigation management in the vineyard was minimal. The Merlot grapes benefited from a heat wave that struck in late March, while the

VARIETIES 91% Cabernet Sauvignon, 3% Shiraz, 4% Malbec, 2% Merlot

HARVESTED March / April 2004

OAK 100% French Oak (46% new and 54% old) 18 months

TA 6.4 g/L **PH** 3.45

RESIDUAL SUGAR 0.50 g/L

ALCOHOL 14.0%

BOTTLED December 2005

CELLARING Cellaring potential is 6 - 8 years.

Cabernet enjoyed the long mild slow ripening conditions throughout April to obtain optimal ripeness.